



WELCOME TO TAHONA MEZCALERIA!

We invite you today to take a culinary journey and discover the flavors of Baja and Oaxaca. Executive chef Adrian Villarreal has created a shareable menu with unique recipes, revisiting classic dishes and combining the best of Mexican's cuisine. Beverage director Carlo Bracci's signature cocktails will complement the amazing flavors you are tasting.

Tahona Mezcaleria exists because we wanted to create a space for education and to give reverence to the complexity and beauty of Mexican culture through its most iconic beverage, Mezcal. From Mezcal novices to aficionados, we have something for everyone. Take a leap of faith today and let our staff guide you through one of the mezcal flights designed by our Mezcal sommeliers.

"YOU DON'T FIND MEZCAL, MEZCAL FINDS YOU"



SIGNATURE
COCKTAILS

OAXACAN FIRING SQUAD \$14

Mezcal Espadin, Mole Grenadine,
Fresh Lime, Mole Bitters.

(Contains nuts)



HIGH DESERT COOLER \$14

Mezcal Espadin,
Cucumber Mint Shrub,
Strega Liqueur, Fresh Lemon,
Club Soda.



HEAD ANCHO \$14

Salmiana Mezcal, Ancho Reyes Verde,
Lemongrass Vanilla, Pineapple Juice,
Fresh Lemon, Serrano Bitters.



GREAN BUGATTI \$14

La luna Sotol, Ancho Reyes verde,
Fresh lime, Cucumber cordial.



GUAVASITA \$14

Guava Mezcal, Blanco Tequila,
Pamplermousse Liqueur, Guava Juice,
Fresh Lemon, Agave Nectar.



SAN ELOTE \$15

Abasolo Mexican Whiskey,
D'aristi Mayan Liqueur,
Hoja Santa, Honey, Fresh Lemon.



PASION DE MAÍZ \$14

Tamarindo Mezcal, Nixta, Aperol,
Passion Fruit, Serrano Bitters,
Fresh Lemon.



EL TRÉBOL #2 \$15

Mezcal Espadin, Falernum,
Guava Cinnamon Orange Peel Shrub,
Fresh Blackberries, Lemon, Egg White.



EL MORINDO \$14

Tequila, Tamarindo Puree,
Spiced pear, Agave, Fresh Lime,
Mole Bitters.



STIRRED AND
BOOZY

OLD TOWN FASHIONED \$15

Mezcal Espadin, Lapsang Demerara,
Angostura Bitters, Grapefruit Bitters,
Laphroaig rinse.



CHICA LINDA \$15

Pulque Distillate, Mezcal Espadin,
Baking Spice Liquor, Gentian Amaro,
Banana Peel Oleo, Turkish Tobacco Bitters



BARTENDERS
CLASSICS

OLD TOWN MARGARITA \$13

Tequila or Mezcal, House Triple Sec,
Fresh Lime.



PALOMA DE LA CASA \$13

Tequila or Mezcal, Grapefruit Liqueur,
Fresh Grapefruit.



SANGRIA \$14

Red Wine and Seasonal Fruit Juices.



PENICILINA \$13

Mezcal, Ginger, Honey, Fresh Lemon,
Scotch Rinse.



LA ULTIMA PALABRA \$15

Mezcal, Chartreuse, Maraschino,
Fresh Lime.



OAXACAN ROSITA \$15

Mezcal, Campari, Sweet Vermouth.



NAKED & FAMOUS \$15

Mezcal, Aperol, Yellow Chartreuse,
Fresh Lime.



HAPPY
HOUR

5:00PM-6:30 PM

WEDNESDAY THRU FRIDAY

ONLY AVAILABLE
IN BAR AREA

SIGNATURE GUACAMOLE \$10



Avocado, Lime, Red onion,
Heirloom cherry tomatoes, Quailites,
House made tortilla chips.

BIRRIA CROQUETAS (4) \$10

Bechamel, Birria, Oaxacan cheese,
Flaked corn Crust, Morita aioli.

EMPANADAS "PESCADILLAS" \$12



Smoked yellowtail machaca,
Melted cheese, Grilled grape tapenade,
Black garlic-morita aioli.

AMARILLITO QUESADILLA (2) \$13



Mole Amarillito, Shredded free range
chicken, squash blossoms, Oaxaca cheese
and pickled habanero-white onions.

DRINKS

BOTTLED MEXICAN LAGER \$4

GLASSES OF WINE \$9

50% OFF BARTENDERS CLASSICS

TACO MADNESS
AVAILABLE ALL DAY
TUESDAYS



VEGETARIAN  | VEGAN  | GLUTEN FREE 



MOCKTAILS

SPICY PIÑA \$10

Lemon Grass, Vanilla, Pineapple
Juice, Serrano, Fresh Lemon.



POMELO GUSTOSO \$10

Fresh Grapefruit Juice, Ginger,
Fresh Lemon.



AGUA DE PEPINO \$10

Cucumber & Mint Shrub,
Fresh Lemon, Pineapple, Agave,
Club Soda



MAYAN RIVIERA \$10

Passionfruit, Coconut, Pineapple,
Fresh Lime, Dash Serrano Bitters.



NON ALCOHOL
DRINKS

FRESH SQUEEZED JUICE \$5

(ASK SERVER FOR AVAILABILITY)

7-UP \$4

SQUIRT \$4

COCACOLA \$4

TOPO CHICO SMALL \$3

TOPO CHICO LARGE \$6



BEER

DRAFT

TIERRA MADRE LAGER \$7

SOCIETE PALE ALE \$8

SWAMI'S IPA \$8

BOTTLE

DOS EQUIS LAGER \$6

MODELO LAGER \$6

NEGRA MODELO \$6

CORONA LAGER \$6

WINE

POEMA CAVA \$11

Catalonia, Roma

THREE PEARS PINOT GRIGIO \$12

California

MAISON SALEYA ROSÉ \$12

France

CLOUDFALL PINOT NOIR \$13

California

RAIMAN TEMPRANILLO \$14

Rioja, España

MENDEL CAB SAUVIGNON \$14

Argentina



TASTING FLIGHTS

ASK YOUR SERVER FOR ONE OF OUR TABLE-SIDE MEZCAL FLIGHTS.

BIENVENIDOS AL MEZCAL \$35

An approachable flight for the avid Mezcal drinker or someone new to it that embodies the uniqueness of the spirit.

The Producer Espadin

Ejutla, Oaxaca-44%
Soft smoke, Fich earth, Spice

La Luna Tequilana

Indaparapero, Michoacan-48%
Fruity, Bright, Leather

Animas Cupreata

Sta. Papalutle, Oaxaca-48%
Butterscotch, Banana nut

ESTADOS MEXICANOS \$45

Take a journey through Mexico visiting three of the nine states in the Mezcal D.O. and their regional agave varietals.

Don Amado Rustico (Espadin)

Santa Catarina Minas, Oaxaca-47%
Silky minerality, Savory spices, Chocolate finish

De Matachines

Ahualulco, San Luis Potosi Salmiana-49%
Baking spices, Jalapeno, Honey

Don Mateo Pechuga

Morelia, Michoacan Cupreata-45%
Pechuga of Turkey, Venison, Iguana, Rabbit, Fruits, Nuts and Spices, Oily fruit, Salinity

MEZCALIERS FLIGHT \$70

For Mezcal drinkers that want to taste some more rare batches and special production styles. These are some of our favorites.

Ultramundo

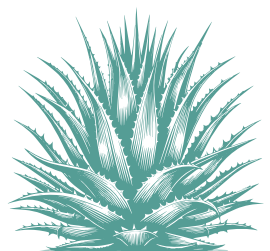
La Zona Del Silencio, Mapimi
Durango
Lamparillo-47%
Dill, Lemon Pepper, lady finger

Mezonte Japo (Raicilla)

Cabo Corrientes
Jalisco
Amarillo (Rhodacantha)-45.3%
Lemon yogurt, hickory, rustic cheese

Tosba

San Cristobal Lachirioag
Oaxaca
Espadilla-50.2%
Tropical, dried banana, warm tobacco





TASTE OF TAHONA

\$52 PER PERSON

Enjoy the Tahona Experience with a selection of picked items from our Chef.

SEASONAL DISHES BY CHEF

SEASONAL GUACAMOLE \$16

Creamy Avocado puree,
Tomatillo and Poblano marmalade,
Caramelized squash "Tacha",
Pepitas, Manchego, Squash blossoms.

SOFT SHELL CRAB AND CORN SALAD \$18

Tempura local Soft Shell Crab,
Roasted organic Yellow Corn,
Broccoli, Guajillo dressing,
Pepitas, Idiazabal cheese,
Crispy tortilla matchsticks.

TORTILLA NOODLE SOUP \$13

House made Chicken-heirloom
Tomato-celeriac broth, Alakaline noodles,
Creme fraiche, Chile-Sesame Oil,
Baby corn, Cheese curds, Avocado and
Fried Heirloom corn tortilla "matchsticks".

ADD ONS
POACHED EGG \$3
CARNITAS \$4
WAYGU ASADA \$5

SUCKLING PIG GREEN POZOLE \$19

Slow Cooked farm raised Suckling Pig,
Local nixtamalized blue corn,
Crunchy brussel sprouts,
Organic radish mix, Charred cipollini,
Pepita macha.

Served with mexican key lime and tostadas raspadas.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

LOS ANTOJITOS

CHIPS & SALSA \$4

Made in-house from Scratch.

TETELA MOLE FLIGHT \$18

Mole Negro, Mole Encacahuatado,
Mole Pipian, Tetela de papa,
Oaxacan cheese.

SIGNATURE GUACAMOLE \$14

Avocado, Lime, Red onion,
Heirloom cherry tomatoes, Quelites,
House made Tortilla chips.

+PORK CHICHARRONES \$2

CORN CROQUETAS (6) \$12

Bechamel, Oaxacan cheese,
Flaked Corn crust, Corn kernel,
Morita aioli.

TEMPURA SQUASH BLOSSOM \$18

Idiazabal cheese, Burnt eggplant crema,
Chimichurri.

CARNITAS BAO BUN \$9 2 EACH FOR \$17

Carnitas, Plum sauce, Vierge, Cucumber,
Pistachio macha.

WAGYU AGUACHILE TOSTADA \$20

Grilled Wagyu, Spicy Leche de Tigre,
Pickled carrots, Red onion, Crispy rice,
Guacamole, Thai Basil, Mint, Cilantro.



TACOS

ASADA NORTEÑO \$9.50

Carne asada, Chorizo, Oaxaca cheese, Cabbage, Onion, Green salsa.

SUB WAGYU \$3

QUESABIRRIA \$8.50

Beef "birria", Oaxacan cheese, Cilantro, Onion, Tomatillo salsa.

CARNITAS \$7.50

Slow braised Pork Carnitas, Red cabbage, Pico de Gallo.

CAMARONES A LA DIABLA \$9.50

Shrimp in a spicy Diabla Sauce served with Oaxacan cheese, Pickled red onion, Cilantro crema.

CHORIZO AND FIDEO SECO \$8.50

House made Chicken chorizo, Fideo Seco verde, Chihuahua cheese, Avocado puree and Citrus cream.

CALI-BAJA FISH TACO \$10

Fresh Catch of the Day, Masa tempura, Rice caviar, Spiced Carrot-Mango-Chipotle slaw, Sweet date salsa macha.

POTATO "TORTITA" TACO \$10

Corn tortilla, Potato-Cauliflower "Tortita", Chickpea-Black Bean puree, Nopales, Zucchini, Spinach, Pine nut "Ajo Blanco" sauce, Pickled jicama.

TACO GREEN GOODNESS \$8.50

Tehachapi Heritage Grain Project Flour tortilla, Creamy Leeks, Farmers Market greens, Grill nopal, Salsa Macha.

MILANESA \$8.50

Breaded Sirloin, Avocado-Nopal-Cucumber-Dill Tartar Sauce, Refried beans, Pickled rainbow Carrots.

CHICKEN & RABBIT AL PASTOR \$9.50

Blood Orange-achiote adobo with Charred avocado and Pineapple, Pickled green Onions.

DEL MAR

SHRIMP EN LA PLAYA \$18

Shrimp ceviche Tostada, Roasted pineapple, Jicama, Spicy guacamole Crema, Rice Chicharrón, Charred cucumber, Cilantro criollo.

EMPANADAS "PESCADILLAS" (3) \$18

Smoked yellowtail Machaca, Melted cheese, Grilled grape Tapenade, Black Garlic-Morita Aioli.

AHI TOSTADA \$18

Fresh Ahi tuna, Citrus and Chile Ponzu, Avocado, Morita aioli, Leeks, Herbs.

PULPO AND SCALLOP TOSTADA \$18

Charred Coconut and Kefir Guaca-Salsa verde, Octopus terrine, Fresh Hokkaido scallops, Tomatillo mignonette, Miso Aioli and Red Jalapeno relish.

ENTRÉES

SHORT RIB HUARACHE \$31

Maiz Criollo (heirloom corn) Huarache, Braised short rib, Seasonal mushrooms, Mole Encacahuatado, Asparagus, Oyster sauce, Pickled allium.

+ BONE MARROW \$5

PULPO & RISOTTO \$30

Slowly poached Octopus, Creamy Squid ink Risotto, Parmesan cheese, Black Garlic aioli, Seasonal veggie charcuterie "Pickled" Sauce (Cucumber, Squash, Capers, Olive, Shallots, Mustard seeds).



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DESSERTS

MEXICAN CHURROS \$11

House-made sweet churros, Dulce de Leche,
Corn custard dipping Sauces.

CHOCOFLAN \$11

Vanilla, Passion fruit caramel, Raspberry mousse,
Berry pow pow.

CORN CHEESECAKE \$12

Creamy "Basque style" yellow corn Cheesecake,
Corn-sesame crust, Blue corn Meringue.



DESSERT COCKTAILS

CARAJILLO #2

Tequila OR Mezcal, Liquor 43,
Espresso.

MARTINI DE OLLA

Tequila OR Mezcal, Cinnamon,
Demerara, Mole Bitters.